**Popcorn**

Ingredients:

- ¼ cup vegetable oil

- ½ cup kernels

- 1 teaspoon salt

1. Grab the pot (the largest one with 2 handles) – Turn on the stove to a medium temperature
2. Pour /heat ¼ cup vegetable oil
3. Once hot add kernels. Stir the kernels so they are covered in the oil mixture
4. Cover with the pot lid and wait for popcorn to start popping
5. When the popping slows down to 2-3 seconds between pops. Remove the pan from the heat, wait until you hear no more popping, remove the lid, and dump the popcorn into a wide bowl.
6. Add Salt to season and enjoy!

Note: When washing dishes, make sure to clean pot lid very well!!